

Prix Fixe

appetizers

Crab Galette, lobster reduction, haricots verts in mustard vinaigrette

Cheese Plate, fruit, garniture

Beef Carpaccio, parmeggiano reggiano, balsamic, olive oil

Pappardelle Pasta, chicken ragout, olive oil, parmeggiano reggiano

Butter Lettuce, lemon-tarragon vinaigrette, radish and candied almond

Caesar Salad, croutons, focaccia crisp

Frisée Salad, warm bacon and sherry vinegar, aged goat cheese, beets, crème fraîche

French Onion Soup, Gruyere, toasted bread

Potato and Bacon Soup, jumbo lump crab meat and mirepoix

entrées

10 oz. Black Angus Prime Rib au jus, twice baked potato, creamed spinach...\$34

Scallop Picatta, tomato-orange broth, goat cheese grits, grilled asparagus...\$36

Seared Salmon Fillet, champagne-chive sauce, potato mousseline, grilled asparagus...\$34

Broiled Lamb Chops, fine herbs, cous cous, braised kale...\$36

Broiled Chicken Paillard, red wine shallot reduction, potato mousseline, grilled asparagus...\$32

Bucatini Pasta, jumbo lump crab, jalapeño, bell pepper, parmeggiano reggiano...\$32

desserts

Ice Cream or Sorbet, large scoop of Häagen Dazs ice cream, choose from French vanilla, chocolate, rum raisin, bing cherry, dulce de leche, mango sorbet or strawberry sorbet

Chilled Fresh Fruit, seasonal fruit, berry sorbet

Chocolate Cake, rich and creamy layers of dark chocolate cake and chocolate ganache

Bread Pudding, baked to a golden brown and served with vanilla crème anglaise

